

WI FCCLA – 2010 State Conference

Culinary Arts - Equipment List

MENU #2

Participants Will Bring:

- 1 paring knife
- 1 8" or 10" French knife
- 1 utility knife or boning knife
- 1 steel
- 1 instant-read thermometer
- 1 heat resistant [silicone] spatula
- 1 wire whisk
- 1 med whip
- 1 four sided box-style cheese grater
- 1 slotted turner or metal spatula
- 1-1 cup glass measuring cup
- 3 small mixing bowls
- 1 medium bowl
- 1 sieve or sifter
- 1 small sauce pan
- 1 med. sauce pan (stainless is best)
- 1-10 to 12" skillet
- 1- 8 to 10" sauté pan
- 1-10 to 12" tart shell pan
- 2 sheets parchment paper
- 1 pastry bag with straight and star tips
- 3 side towels
- gloves

Baraboo Will Provide:

1 set of dry measuring cups (up to 1 cup)	1 slotted spoon
1 set measuring spoons	1 large spoon
1 2-cup liquid measuring cup (plastic)	2 cutting boards
1 custard cup	1 scale
1 vegetable peeler	2 trays
2 wooden spoons	1 small sheet pan
2 tongs	dish cloths
2 rubber scrapers	plates for serving food on